

THORN · CLARKE

Barossa Wines · Australia



#### TASTING NOTES

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### SHOTFIRE CHARDONNAY 2010

REGION	Barossa
HARVEST DATE	April 2010
BOTTLING DATE	February 2011
pH	3.06
TA	6.95g/l
ALCOHOL	13.3%

#### VINTAGE CONDITIONS

The 2010 vintage followed good winter rainfall in 2009 and allowed the vineyards to commence the 2010 season with good soil moisture levels. This soil moisture, combined with moderate weather conditions throughout most of the growing season allowed for good fruit set and canopy development. In summary an excellent vintage, with very little extreme weather resulting in fantastic colour and flavour in red varietals, and excellent acid and flavour profiles for whites.

#### WINEMAKING

The grapes are hand picked to produce the optimum quality. Crushed, destemmed and then pressed using a membrane press. Pressings were not used. The settled juice was racked to oak where it underwent natural fermentation by wild indigenous yeast. The ferment was slow and hence retained all the natural flavours of the grape. The wine was left in lees on oak for 10 months and stirred once a week to increase complexity and mouth feel. A portion of the wine went through MLF. The wine was then racked, filtered and bottled.

#### BARREL AGING

100% New French oak – 10 months.

#### COMMENTS

*The colour is straw with green tinges. The very lifted nose has plenty of nectarines, the oak provides creamy notes and complexing barrel ferment characters. The palate is medium to full bodied with nectarine and melon fruit, balanced by a lovely creamy mouthfeel. The fruit is complemented by the well integrated nutty French oak and richness provided from the wine being left on lees for 10 months. The wine finishes long with cleansing acidity.*

#### CELLARING

Drinking well now. Will cellar up to three years.

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